



"Remarks"

Many fires are started in backyards, campgrounds and etc. by not properly using charcoal in a pit enclosure for the purpose of cooking food. When you are finished cooking with charcoal you have to wait a long period of time before the charcoal are cool enough to be removed from pit enclosure. Many people dump the charcoal on the ground when finished cooking and sometimes causing a fire. The only way to completely put the charcoal out is to soak them in water. Sometimes the charcoal will start burning again if they are not soaked in water the proper way. Most people are in a hurry when finished cooking and dump the charcoal on the ground to go out. Fires are common in backyards and campgrounds when using charcoal for cooking. You also have your Commerce Pit that cannot be cleaned. The only way the pit can be used daily is to remove most of the ashes from the firebox and start your next cooking on grease and ashes that cannot be removed. Most Commerce Pits are built with firebricks not a charcoal rack and cannot be removed. With the built up grease and charcoal ash mixed together can start a serious fire that is hard to put out, sometimes burning the building down. That's the importance of having a removable firebox in a commerce food business.



" Replacement Sheet "

Fig. 1 Element 40 the sidewalls
Of the fire box are sufficiently higher
Than said fuel grate 50

Remark:

Fig. 1 element 41. Flange on each side of the firebox.

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